

IN-RESIDENCE BAR MENU

All-Inclusive

WHISKEY

Nikka from the barrel 500ml

Macallan 12 YO 375ml

Chivas Regal 375ml

COGNAC

REMY Martini XO 750ml

VODKA

Beluga Noble 500ml

Greygoose 1l

Prices are quoted in US dollars and are subject to 10% service charge and statutory government tax.

GIN

Bombay Bramble 11
Monkey 47 500ml

RUM

Ron Zacapa 23 YO 700ml
Pyrat XO 700ml

TEQUILA

Patron Silver 750ml

Prices are quoted in US dollars and are subject to 10% service charge and statutory government tax.

RESIDENCE BAR MENU

WHISKY

Nikka From The Barrel	500 ml	250
Macallan 12 YO	375 ml	190
Chivas Regal 12 YO	375 ml	140

COGNAC

Rémy Martin XO	750 ml	550
Hennessy XO	750 ml	750

Prices are quoted in US dollars and are subject to 10% service charge and statutory government tax.

VODKA

Beluga Noble	700 ml	190
Grey Goose	1 l	130

GIN

Bombay Bramble Blackberry & Raspberry	1 l	270
Monkey 47	500 ml	270

RUM

Ron Zacapa 23 YO	700 ml	120
Pyrat XO	700 ml	250

Prices are quoted in US dollars and are subject to 10% service charge and statutory government tax.

TEQUILA

Komos Añejo Cristalino	750 ml	590
Patrón Silver	750 ml	350

BEER

Kirin	14
Corona	12
Tiger	10

Prices are quoted in US dollars and are subject to 10% service charge and statutory government tax.

In Residence Dining

(8:00-23:00)

To Begin

Vegetable Crudité (SE, D)	38
<i>Fresh, crisp vegetables served with smooth hummus or yoghurt dip</i>	
Falafel with Tahina Sauce (SE)	29
<i>Golden spiced chickpea patties, served with creamy tahina sauce</i>	
Spring Rolls	
<i>Vegetable (SE, SB) or chicken (SE, SF, SB) spring rolls, served with sweet chili dip</i>	
30	37
Chicken Fingers (E)	30
<i>Crispy chicken served with rocket leaves and chili and garlic aioli</i>	
Kataifi Prawns (SF, E)	32
<i>Prawns wrapped in kataifi pastry, served with wasabi and lime aioli</i>	

Salads

Grilled Octopus Quinoa Salad (SF)	61
<i>Tender octopus with quinoa, tomato cherries, herbs and lemon dressing</i>	
Greek Salad (D)	45
<i>Tomato cherries, cucumber, capsicum, red onion, feta cheese, kalamata olives, capers and oregano dressing</i>	

Caesar salad (E, F,D, SF)	
<i>Baby gem, quail eggs, croutons, tomato cherries</i>	
<i>turkey bacon, anchovy-parmesan dressing</i>	
<i>(Option of plain, chicken, prawns)</i>	
35	42
	50

Nicoise Salad (F, E)	63
<i>With tuna, tomato cherries, potatoes, green beans</i>	
<i>lettuce, anchovies, quail eggs, olives,</i>	

Green Leaves Salad	31
<i>Mixed green leaves, with tomato cherries</i>	
<i>Cucumber, snow peas, lemon dressing</i>	

Soups

Tomato Soup With Basil	30
<i>Classic roasted tomato soup, with fresh basil aroma, garlic crouton (D)</i>	

Lentil and Red Pepper Soup	28
Hearty and spiced, with a touch of cumin, coriander and cardamon, pita chips	

All Day Favourites

Open Smoked Salmon Sandwich (F, D) 47

Served on multigrain bread, cream cheese, avocado

Dill, lime, capers, rocket salad

Club Sandwich (E, D) 44

Grilled chicken, turkey ham, turkey bacon, lettuce, tomato.

Cheddar cheese, fried egg, avocado, mustard mayo sauce. Served with French fries

Panini tomato and mozzarella (D, TN) 38

Toasted panini. Tomato, mozzarella, Basil pesto, rocket leaves

Lobster Roll (SF, E, D) 85

Fresh lobster folded with citrus and herb mayo, celery

Served in warm buttered brioche roll and green salad

Burger Wagyu Beef (D, E, SE) 72

Wagyu beef patty, double cheddar, tomato, mushrooms, caramelized onion, lettuce,

Cornichon, homemade sauce, turkey bacon. Served with your choice of side dish

Burger Chicken (D, E, SE) 52

Crunchy chicken, cheddar cheese, lettuce, chili and garlic mayo,

Tomato, caramelized onion. Served with your choice of side dish

Burger Tuna Fish (F, D, E, SE) 54

Tender Tuna fish, coleslaw, cornichon, lettuce,

Tartare sauce. Served with your choice of side dish

Burger Vegan (V, SE) 48

Quinoa, Chickpea, Zucchini and mushroom patty, tomato, lettuce

Vegan sauce, vegan cheese. Served with your choice of side dish

Mini Burger (D, E, SE)

Your choice of vegan, chicken, wagyu beef or fish. Served with your choice of side dish

38 42 62 44

Quesadilla (D)

Warm tortilla with melted mozzarella cheese, red onion, mushrooms, tomato, capsicum, coriander, paprika,

Served with green salad, guacamole and sour cream.

Your choice of vegetables, beef or chicken

37 50 47

Side Dishes

<i>French fries</i>	17
<i>Sweet potato fries</i>	17
<i>Coleslaw salad (E)</i>	17
<i>Asian Coleslaw (SB, SE)</i>	17
<i>Green salad</i>	17

Classics

Stir Fried Noodles with vegetables and tofu (SE, SB)

49

Wok-tossed gluten-free noodles with a medley of fresh vegetables

Tofu and ginger and soy sauce

Nasi Goreng (E, SF, SB)

A beloved Indonesian classic of fragrant rice, vegetables, soy, and a hint of chili.

Your choice of Vegetables, prawn or chicken

47 68 58

Risotto With Asparagus and Truffles (D)

78

Velvety risotto, infused with mixed mushrooms, asparagus and black truffles

Grilled catch of the day (F, E)	69
<i>Sustainably caught fish fillet, with green beans, tartar sauce, and chives</i>	
Grilled Baby Chicken	71
<i>Josper-grilled 1/2 baby chicken, served with</i>	
<i>Mixed vegetables and chimichurri salsa</i>	
Grilled Beef Fillet (D)	110
<i>Josper grilled beef fillet, with potato puree,</i>	
<i>Grilled vegetables, veal jus</i>	
Lamb Chops (SE)	81
<i>Chargrilled lamb chops, with vegetables</i>	
<i>Pita bread and tahina sauce</i>	

Make Your Own Pasta

Pasta

Spaghetti, Penne, Fusilli, Tagliatelle, Linguini, Macaroni

Sauce

Alfredo-Mascarpone (D), Tomato Sauce, Pink Sauce, (E), Bolognese, Basil Pesto (TN), Plain Butter, Plain Olive Oil

42 40 41 47 38 32 32

Herbs & Vegetables

Courgette, Aubergine, Mushrooms, Broccoli, Tomato Cherries, Tomato, Capsicum,

Onion, Rocket Leaves, Spinach, Red Chili, Garlic, Basil, Parsley, Dill

Extras

Chicken, Lobster, Prawn, Gruyere, Parmesan, Mozzarella, Truffle, Pepperoncino

18 70 42 10 8 9 32

Desserts

Cheesecake Strawberry (D, E, TN)	42
<i>Light, creamy cheesecake, with fresh strawberries coulis</i>	
Mango and Blueberry Chia Pudding (V)	38
<i>A refreshing blend of chia, coconut milk, almond milk</i>	
<i>Mango and blueberries</i>	
Sago Pudding with banana and coconut (SE)	38
<i>A tropical dessert of sago pearls and coconut milk</i>	
<i>Topped with ripe banana and sesame seeds</i>	
Chocolate Mousse (E, D)	42
<i>Smooth, velvety chocolate mousse, cocoa crumble,</i>	
<i>Served with a medley of fresh berries</i>	
Sorbet	8
<i>Coconut & Lime, Pineapple, Mango</i>	
Ice Creams (D)	8
<i>Vanilla, Chocolate, Banana, Pistachio (TN)</i>	
Mochi	8
<i>Vanilla & Choco drops, Strawberry, Green tea</i>	
Fruit platter with selection of fresh fruits	29
Chef's indulgent cheese Selection	36

In Residence Dining

(23:00-08:00)

To Begin

Vegetable Crudité (SE, D)	38
<i>Fresh, crisp vegetables served with smooth hummus or yoghurt dip</i>	
Falafel with Tahina Sauce (SE)	29
<i>Golden spiced chickpea patties, served with creamy tahina sauce</i>	
Spring Rolls	
<i>Vegetable (SE, SB) or chicken (SE, SF, SB) spring rolls, served with sweet chili dip</i>	
30	37
Chicken Fingers (E)	30
<i>Crispy chicken served with rocket leaves and chili and garlic aioli</i>	
Kataifi Prawns (SF, E)	32
<i>Prawns wrapped in kataifi pastry, served with wasabi and lime aioli</i>	

Salads

Greek Salad (D)	45
<i>Tomato cherries, cucumber, capsicum, red onion, feta cheese, kalamata olives, capers and oregano dressing</i>	
Caesar salad (E, F,D)	
<i>Baby gem, quail eggs, croutons, tomato cherries, turkey bacon, anchovy-parmesan dressing (Option of veg, chicken, prawns (SF))</i>	
35	42
Nicoise Salad (F, E)	63
<i>With tuna, tomato cherries, potatoes, green beans, lettuce, anchovies, quail eggs, olives,</i>	
Green Leaves Salad	31
<i>Mixed green leaves, with tomato cherries, Cucumber, snow peas, lemon dressing</i>	

Soups

Tomato Soup With Basil	30
<i>Classic roasted tomato soup, with fresh basil aroma, garlic crouton (D)</i>	
Lentil and Red Pepper Soup	28
Hearty and spiced, with a touch of cumin, coriander and cardamon, pita chips	

All Night Favourites

Open Smoked Salmon Sandwich (F, D)	47
<i>Served on multigrain bread, cream cheese, avocado</i>	
<i>Dill, lime, capers, rocket salad</i>	
Club Sandwich (E, D)	44
<i>Grilled chicken, turkey ham, turkey bacon, lettuce, tomato.</i>	
<i>Cheddar cheese, fried egg, avocado, mustard mayo sauce. Served with French fries</i>	
Panini tomato and mozzarella (D, TN)	38
<i>Toasted panini. Tomato, mozzarella, Basil pesto, rocket leaves</i>	
Burger Wagyu Beef (D, E, SE)	72
<i>Wagyu beef patty, double cheddar, tomato, mushrooms, caramelized onion, lettuce, Cornichon, homemade sauce.</i>	
<i>Turkey bacon, served with your choice of side dish</i>	
Burger Chicken (D, E, SE)	52
<i>Crunchy chicken, cheddar cheese, lettuce, chili and garlic mayo.</i>	
<i>Tomato, caramelized onion, served with your choice of side dish</i>	
Burger Tuna Fish (F, D, E, SE)	54
<i>Tender Tuna fish, coleslaw, cornichon, lettuce,</i>	
<i>Tartare sauce. Served with your choice of side dish</i>	
Burger Vegan (V, SE)	48
<i>Quinoa, Chickpea, Zucchini, mushroom patty, sauce, tomato, iceberg</i>	
<i>Vegan mayo, vegan cheese. Served with your choice of side dish</i>	

Side Dishes

<i>French fries</i>	17
<i>Sweet potato fries</i>	17
<i>Coleslaw salad (E)</i>	17
<i>Asian Coleslaw (SB, SE)</i>	17
<i>Green salad</i>	17

Make Your Own Pasta

Pasta

Spaghetti, Penne, Fusilli, Tagliatelle, Linguini, Macaroni

Sauce

Alfredo-Mascarpone (D), Tomato Sauce, Pink Sauce, (E), Bolognese, Basil Pesto (TN), Plain Butter, Plain Olive Oil

42 40 41 47 38 32 32

Herbs & Vegetables

Courgette, Aubergine, Mushrooms, Broccoli, Tomato Cherries, Tomato, Capsicum,

Onion, Rocket Leaves, Spinach, Red Chili, Garlic, Basil, Parsley, Dill

Extras

Chicken, Lobster, Prawn, Gruyere, Parmesan, Mozzarella, Truffle, Pepperoncino

18 70 42 10 8 9 32

Desserts

Cheesecake Strawberry (D, E, TN)

42

Light, creamy cheesecake, with fresh strawberries coulis

Mango and Blueberry Chia Pudding (V)

38

A refreshing blend of chia, coconut milk, almond milk

Mango and blueberries

Sago Pudding with banana and coconut (SE)

38

A tropical dessert of sago pearls and coconut milk

Topped with ripe banana and sesame seeds

Chocolate Mousse (E, D)

42

Smooth, velvety chocolate mousse, cocoa crumble,

Served with a medley of fresh berries

Sorbet <i>Coconut & Lime, Pineapple, Mango</i>	8
Ice Creams (D) <i>Vanilla, Chocolate, Banana, Pistachio (TN)</i>	8
Mochi <i>Vanilla & choco drops. Strawberry. Green tea</i>	8
Fruit platter with selection of fresh fruits	29
Chef's indulgent cheese Selection	36

WINE MENU

Let our wine team guide you on an unforgettable adventure, exploring iconic vineyards, storied appellations, and exceptional wines from every corner of the globe, one exquisite sip at a time.

SUSTAINABLE

It is one tier down from organic farming, meaning it's less restrictive. Some herbicide is allowed, energy is conserved, and rain and winery wastewater are captured to irrigate the vineyards.

ORGANIC

Organic wine simply means that the grapes are free of commercial fertilizers, pesticides, fungicides, or herbicides

BIODYNAMIC

The vineyard is approached as an ecosystem and doesn't follow common manipulations like adding yeast or adjusting acidity in the wine.

VEGAN

During the winemaking process, everything is made without animal products like egg whites, which are sometimes used for "fining" or filtering wine

Champagne Brut

NV Ruinart Blanc de Blancs, Reims, Champagne, **France** (S) 395

Champagne Rosé

NV Nicolas Maillart Rosé, Reims, Champagne, **France** (S) 325

Sparkling Brut

2018 Ferrari Perlé Millésimato Trentodoc, Trentino-Alto Adige, **Italy** (S) 165

Sparkling Rosé

NV Langlois, Crémant de Loire Rosé, Loire Valley, **France** (S) 110

White Wine

2024 Cloudy Bay Sauvignon Blanc, Marlborough, **New Zealand** (S)(O) 145

2022 Domaine Trimbach Riesling, Alsace, **France** (S) 120

2023 Pierre Labet, Beaune Clos du Dessus des Marconnets Blanc, Beaune, Burgundy, **France** (O)(B) 275

Rosé Wine

2024 Domaine Ott, Clos Mireille Rosé, Côtes de Provence, **France** (S) 250

Red Wine

2022 Domaine Michel Prunier, Beaune 1er Cru 'Les Sizies' Burgundy, **France** (S) 285

2020 Prunotto, Barolo, Piedmont, **Italy** (S) 225

2015 Château Lafleur Gazin, Pomerol, Bordeaux, **France** (S) 275

Please note that wine vintage is subject to availability

Prices are quoted in US Dollars and are subject to 10% Service Charge and statutory government taxes.

(B) Biodynamic | **(O)** Organic | **(S)** Sustainable | **(V)** Vegan